

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1-5. (canceled).

6. (currently amended): A process for producing a dried fibrous fish meat-bound food used after rehydration with hot water, which comprises drying a fibrous fish meat-bound food ~~obtainable~~ produced by

molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating, wherein the fibrous form has a diameter of 1 to 3 mm;

adjusting a pH thereof to from 6.7 to 7.5; and

mixing the fibrous fish meat protein with a fish meat paste at a mixing ratio (weight ratio) of from 98:2 to 80:20, followed by molding and heating to thereby bind them, ~~whereby the dried fibrous fish meat bound food can be rehydrated with hot water and consumed.~~

7. (currently amended): A process for producing a dried fibrous fish meat-bound food used after rehydration with hot water, which comprises drying a fibrous fish meat-bound food ~~obtainable~~ produced by

molding a fish meat protein into a fibrous form by acid-denaturation, followed by heating, wherein the fibrous form is 1 to 3mm in diameter;

mixing the fibrous fish meat protein with a fish meat paste at a mixing ratio (weight ratio)
of from 98:2 to 80:20; and

adjusting a pH thereof to from 6.7 to 7.5, followed by molding and heating to thereby
bind them; ~~whereby the dried fibrous fish meat bound food can be rehydrated with hot water and~~
~~consumed.~~

8. (currently amended): A process for producing a dried fibrous fish meat-bound
food used after rehydration, which comprises drying a fibrous fish meat-bound food ~~obtainable~~
produced by

molding a fish meat protein into a fibrous form by acid-denaturation, followed by
heating, wherein the fibrous form is 1 to 3mm in diameter;

mixing the fibrous fish meat protein with a fish meat paste at a mixing ratio (weight ratio)
of from 98:2 to 80:20, wherein the fish meat paste has a buffer function adding a buffer for
adjusting a pH thereof to from 6.7 to 7.5, followed by and

molding and heating to thereby bind them; ~~and~~

~~further allowing any one of the molded fish meat protein, the fish meat paste and the~~
~~mixture thereof to have a buffer function for thereby adjusting a pH thereof to from 6.7 to 7.5;~~
~~whereby the dried fibrous fish meat bound food can be rehydrated with hot water and consumed.~~

9. (canceled).

10. (currently amended): A dried fibrous fish meat-bound food used after rehydration
with hot water produced by the process according to any one of claims 6 to 8, which is ~~excellent~~

~~in form retention property, has a fibrous texture and is excellent in hot~~ has a water-rehydration
property that is 3 or more of the wet weight/dry weight ratio, wherein the wet weight is the
weight of the food upon three minutes of reconstitution with hot water.

11. (canceled).